

FLEURIE

LA JOIE DU PALAIS

2023

Defined as the most delicate of the Beaujolais wines, Fleurie includes several terroirs with evocative and charming names. «La Joie du Palais» is a climate of the Cru, leaning against the hillside on pink granite grounds, it takes full advantage of its environment.

COMPOSITION - PRODUCTION

TERROIR : Pink granite soils

GRAPE VARIETY : 100% Gamay with white juice

VINIFICATION : Manual harvest – Vatting in whole bunches – carbonic maceration: +/- 10 days – temperature control at 27/28°. Bottling February/March.

TASTING

This Fleurie is endowed with a fine bouquet of fruity and floral aromas that unfolds on the palate on a light and supple texture. Discrete tannins give structure and length in the mouth.

APPEARANCE : Bright vermilion

NOSE : Delicately developed on notes of red berries and flowers

MOUTH : Supple and fine, it envelops the palate and delights it with its fruity notes bringing a touch of gluttony

SERVICE

FOOD & WINE PAIRINGS : Starter and roasted poultry

SERVING TEMPERATURE : 14°-15°

AGING POTENTIAL : 3 - 5 years



Alcohol abuse is dangerous for health. To consume in moderation.

